



COOKING  SCHOOL

CUCINA

LORENZO DE' MEDICI
FLORENCE



October in the Kitchen!

ENGLISH



LA SCUOLA DI CUCINA
Lorenzo de' Medici

The schedule of the month may undergo changes due to private events or school needs. It is therefore suggested to always check out the online calendar or to ask for information at the infopoint.



Lorenzo de' Medici Cooking School is located on the 1st floor of the Florence Central Market; it is equipped with professional workstations where participants can work in pairs, each participant will prepare their own dish.

LESSON INCLUDES

- Presentation of Lorenzo de' Medici Cooking School
- Introduction to recipes
- Methods and tips
- Seasonality of the ingredients
- Territory products
- Introduction to Nutrition facts
- Hands-on lesson
- Lunch or dinner with dishes prepared by participants

PRICE INCLUDES

The cooking class, the final tasting with water and a glass of wine, an apron with our logo, a folder with information material and recipes, certificate and insurance.



02 OCT



ITALIAN PASTA MAKING

80€

Handmade Tuscan pici with vegetarian sauce and Pecorino cheese.



Thursday, 2 October



11.00am-1.00pm

04 OCT



ITALIAN PASTA MAKING

80€

Handmade spaghetti alla chitarra with carbonara sauce.



Saturday, 4 October



11.00am-1.00pm

07 OCT



ITALIAN PASTA MAKING

80€

Handmade potato ravioli with pork ragù.



Tuesday, 7 October



11.00am-1.00pm

10 OCT



AUTHENTIC ITALIAN GNOCCHI

80€

-Handmade pumpkin gnocchi with Gorgonzola cheese sauce and nuts.

-Handmade potato gnocchi with fresh tomato sauce and smoked mozzarella cheese.



Friday, 10 October



11.00am-1.00pm

10 OCT



PIZZA COURSE AND ITALIAN APERITIVO

85€

-Pizza Margherita.

-Fried pizza.

-Italian cocktail.

 Friday, 10 October

 3.00pm-5.00pm

12 OCT



ITALIAN PASTA MAKING

80€

*Handmade tagliatelle with beef ragù
and Parmigiano cheese.*

 Sunday, 12 October

 6.00pm-8.00pm

16 OCT



A REAL REGIONAL EXPERIENCE: LIGURIA

120€

-Handmade trofie with basil pesto,
potatoes and green beans.

-Handmade Genovese focaccia.

 Thursday, 16 October

 4.00pm-7.00pm

17 OCT



ITALIAN PASTA MAKING

80€

*Handmade tagliatelle with mushrooms,
black truffle and Pecorino cheese.*

 Friday, 17 October

 11.00am-1.00pm

19 OCT



ITALIAN PASTA MAKING

80€

Handmade potato gnocchi with king prawns, cherry tomatoes and majoram.



Sunday, 19 October



5.00pm-7.00pm

21 OCT



ITALIAN PASTA MAKING

80€

Handmade lasagna with vegetarian ragù.



Tuesday, 21 October



11.00am-1.00pm

23 OCT



ITALIAN PASTA MAKING

80€

Handmade tagliatelle with Bolognese beef ragù.



Thursday, 23 October



11.00am-1.00pm

25 OCT



ITALIAN PASTA MAKING

80€

Handmade cappelli d'alpino stuffed with ricotta cheese and spinach with truffle olive oil.



Saturday, 25 October



6.00pm-8.00pm

27 OCT



ITALIAN PASTA MAKING

80€

Handmade spaghetti alla chitarra with Amatriciana sauce and Pecorino cheese.



Monday, 27 October



5.00pm-7.00pm

28 OCT



ITALIAN PASTA MAKING:

STUFFED PASTA AND LASAGNA 120€

-Handmade ravioli, tortelli and lasagna.

-Butter and sage sauce, fresh tomato sauce and Bolognese ragù.



Tuesday, 28 October



10.30am-1.30pm

30 OCT



ITALIAN PASTA MAKING

80€

Handmade red wine pappardelle with beef ragù.



Thursday, 30 October



5.00pm-7.00pm

31 OCT



ITALIAN PASTA MAKING

80€

Handmade cannelloni with ricotta and spinach.



Friday, 31 October



11.00am-1.00pm

Lorenzo de' Medici Cooking School, located inside the Central Market in Florence, is offering a new experience to everyone who loves food. Participants will work directly with the ingredients of the "Artisans of Taste". In addition to the practical aspects of the cooking and food preparation, chefs will share their passion for food together with the importance of top-quality ingredients and their nutritional values.



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